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Mrs Fields Peanut Butter Chocolate Bars

Categories: Cookies

Yield: 24 servings

8 md Butter cookies

1/4 c Salted butter; melted

Chocolate layers:

2 1/2 c Milk choc chips(15 oz)

Peanut butter filling:

1 1/2 c Creamy peanut butter

1/2 c Salted butter; softened 3 c
Confectioners' sugar

2 ts Pure vanilla extract

*Crush cookies until finely ground. Add butter & mix. Press crumb mixture into bottom of 8x8 baking pan & bake 10 mins. at 325 F. Cool to room temperature. Melt chocolate. Pour half into pan & smooth evenly over crust. Place pan in refrigerator. Keep remaining choc. warm. *Blend peanut butter & butter together until smooth using electric mixer. Slowly beat in confectioners' sugar & vanilla. Beat until smooth. Spread mixture over chilled chocolate layer. Pour remaining*

warm chocolate over top & spread smoothly. Chill in refrigerator one hour.
Yields 24-36 bars.